

Gorgonzola Twice-Baked Potato

Integrated Marketing Services - Apopka, FL

Servings: 4

Preparation Time: 5 minutes

Cook time: 1 hour 20 minutes

4 (6-ounce) russet potatoes

2 teaspoons olive oil

1/3 cup sour cream

2 ounces (1/4 cup) Gorgonzola cheese, crumbled

2 ounces (1/4 cup) Parmesan cheese, finely shredded

3 tablespoons butter

2 tablespoons fresh chives, finely chopped

Preheat the oven to 400 degrees.

Rub the potatoes with oil. Using a knife, pierce the center of each potato. Place on a baking sheet.

Bake for 1 hour or until fork-tender. Remove from the oven. Let cool for 10 to 15 minutes or until cool enough to handle.

Trim off the tops of the potatoes. Discard the tops. Carefully scoop out the pulp from each potato into a large bowl, leaving a 1/2-inch-thick shell.

Add the sour cream, Gorgonzola, Parmesan, butter and chives to the bowl. Mash until well combined. Season with salt and pepper to taste. Mix well.

Fill eat potato shell with the mashed potato mixture.

Bake 20 to 25 minutes or until golden brown.

Remove from the oven and serve.

Per Serving (excluding unknown items): 329 Calories; 20g Fat (52.7% calories from fat); 8g Protein; 32g Carbohydrate; 3g Dietary Fiber; 45mg Cholesterol; 349mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.